



If you have been tasked to upgrade one of your dining facilities, your first objective should be to recruit the aid of a GSA rep that can provide you with ideas, solutions, and top notch products.

**What should
you expect
from a good
DFAC vendor ?**



To solve your food service problems a modern DFAC vendor company must:



Know and understand:

*** Priority #1 is Feeding Soldiers**

Whatever work you project needs, your DFAC should remain open and workmen must disappear during breakfast, lunch and dinner.

Installation is done at your convenience, not the vendor's!

To solve your food service problems a modern DFAC vendor company must:

Know and understand:

*** Kitchen Cooking
Equipment**

**The amount of food a piece of
equipment can produce might
effect a bottle neck on the
service line or the number of
seats you need.**

A good vendor works to improve your entire operation.



To solve your food service problems a modern DFAC vendor company must:

Know and understand:

*** Scullery Operation
Equipment**

**Have dirty trays and dishes
become an eyesore?
Sometimes a second collector
table in the scullery can help
eliminate problems in the
dining area.**

Solving problems is more than just issuing quotes.



To solve your food service problems a modern DFAC vendor company must:

Know and understand:
*** Food Service Line
Basics**

For instance;
**A cook can work faster on a
48” griddle on the line than
with a 72” griddle behind the
line.**



Grill “to order” is the #1 bottleneck in a DFAC.

To solve your food service problems a modern DFAC vendor company must:

Know and understand:

*** Electrical/Gas Limits of
Old Facilities**

**Facilities never have enough
power, but sometimes getting
rid of two old power hungry
appliances will allow the
addition of three new energy
efficient units.**



Surveying your DFAC should include a utility breakdown.

To solve your food service problems a modern DFAC vendor company must:

Know and understand:

*** Floor Traffic Flow
Patterns**

**Old facilities were not meant
to serve modern food. Do
your patrons set down their
tray then go back for a salad
and drink?**



Improving patron movement can increase total headcount.

To solve your food service problems a modern DFAC vendor company must:

Know and understand:

*** Modern Restaurant
Interior Design**

What do new restaurants look like? It doesn't have to cost any more to have a great facility than to keep that old outdated look.



Bennigans, TGI Fridays, Chili's, all modern & interesting.

To solve your food service problems a modern DFAC vendor company must:

Know and understand:

*** Equipment & Furniture
Installation**

**The DFAC needs to remain
open during installation AND
the installers must be
specialists in their field.**

Ask for referrals !



You have been tasked with feeding soldiers a modern meal, but using old facilities.

PROBLEM

*** Old facilities are not equipped to offer new food items**

Your DFAC was built during World War II to serve “Chipped beef on toast”.

**But today you need to serve multiple entrees
- maybe even items from a Hot Potato / Taco Bar.**

To solve your food service problems a modern DFAC vendor company must:

Know and understand:

*** Modern Restaurant
Eating Area Design**

**Adding new furniture? Don't
just replace. Now is the time to
increase seating, widen isles,
and bring your facility up-to-
date..**

“Quality of Life” means eating in pleasant surroundings .



You have been tasked with feeding soldiers a modern meal, but using old facilities.

PROBLEM

*** Increased food selections create food line bottlenecks**

Your old food service line was designed to serve one soldier in as little as every 15 seconds.

But today increased food selections has .



When soldiers go out to eat where do they go?

Would you like eating here?



The name says it all - mess hall



Dining Facility - A pleasant place to eat.



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